

Vicenta A Devesa

List of Publications by Citations

Source: <https://exaly.com/author-pdf/3347633/vicenta-a-devesa-publications-by-citations.pdf>

Version: 2024-04-25

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

85
papers

3,233
citations

33
h-index

54
g-index

91
ext. papers

3,513
ext. citations

5.3
avg, IF

4.99
L-index

#	Paper	IF	Citations
85	Effect of thermal treatments on arsenic species contents in food. <i>Food and Chemical Toxicology</i> , 2008 , 46, 1-8	4.7	255
84	Arsenic (+3 oxidation state) methyltransferase and the methylation of arsenicals. <i>Experimental Biology and Medicine</i> , 2007 , 232, 3-13	3.7	168
83	Total and inorganic arsenic in fresh and processed fish products. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 4369-76	5.7	154
82	Heavy metal, total arsenic, and inorganic arsenic contents of algae food products. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 918-23	5.7	142
81	Molecular mechanisms of the diabetogenic effects of arsenic: inhibition of insulin signaling by arsenite and methylarsonous acid. <i>Environmental Health Perspectives</i> , 2007 , 115, 734-42	8.4	120
80	Vegetables collected in the cultivated Andean area of northern Chile: total and inorganic arsenic contents in raw vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 642-7	5.7	120
79	Metabolism and toxicity of arsenic in human urothelial cells expressing rat arsenic (+3 oxidation state)-methyltransferase. <i>Toxicology and Applied Pharmacology</i> , 2005 , 207, 147-59	4.6	113
78	Endogenous reductants support the catalytic function of recombinant rat cyt19, an arsenic methyltransferase. <i>Chemical Research in Toxicology</i> , 2004 , 17, 404-9	4	110
77	Contribution of water, bread, and vegetables (raw and cooked) to dietary intake of inorganic arsenic in a rural village of Northern Chile. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 1773-9	5.7	92
76	Accumulation of heavy metals and As in wetland birds in the area around Doñana National Park affected by the Aznalcollar toxic spill. <i>Science of the Total Environment</i> , 1999 , 242, 293-308	10.2	87
75	Arsenic in cooked seafood products: study on the effect of cooking on total and inorganic arsenic contents. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 4132-40	5.7	83
74	Comprehensive analysis of arsenic metabolites by pH-specific hydride generation atomic absorption spectrometry. <i>Journal of Analytical Atomic Spectrometry</i> , 2004 , 19, 1460-1467	3.7	66
73	In vitro study of transporters involved in intestinal absorption of inorganic arsenic. <i>Chemical Research in Toxicology</i> , 2012 , 25, 446-53	4	59
72	Trace elements in blood collected from birds feeding in the area around Doñana National Park affected by the toxic spill from the Aznalcollar mine. <i>Science of the Total Environment</i> , 1999 , 242, 309-23	10.2	59
71	Arsenicals in maternal and fetal mouse tissues after gestational exposure to arsenite. <i>Toxicology</i> , 2006 , 224, 147-55	4.4	58
70	Glutathione modulates recombinant rat arsenic (+3 oxidation state) methyltransferase-catalyzed formation of trimethylarsine oxide and trimethylarsine. <i>Chemical Research in Toxicology</i> , 2004 , 17, 1621-9	4	58
69	Arsenic (+3 oxidation state) methyltransferase and the inorganic arsenic methylation phenotype. <i>Toxicology and Applied Pharmacology</i> , 2005 , 204, 164-9	4.6	55

68	Total and inorganic arsenic in the fauna of the Guadalquivir estuary: environmental and human health implications. <i>Science of the Total Environment</i> , 1999 , 242, 261-70	10.2	55
67	Mercury and selenium in fish and shellfish: occurrence, bioaccessibility and uptake by Caco-2 cells. <i>Food and Chemical Toxicology</i> , 2012 , 50, 2696-702	4.7	54
66	Effect of cooking temperatures on chemical changes in species of organic arsenic in seafood. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 2272-6	5.7	52
65	Characterization of the intestinal absorption of arsenate, monomethylarsonic acid, and dimethylarsinic acid using the Caco-2 cell line. <i>Chemical Research in Toxicology</i> , 2010 , 23, 547-56	4	48
64	Organoarsenical species contents in fresh and processed seafood products. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 924-32	5.7	44
63	Differential toxicity and gene expression in Caco-2 cells exposed to arsenic species. <i>Toxicology Letters</i> , 2013 , 218, 70-80	4.4	42
62	Toxic trace elements at gastrointestinal level. <i>Food and Chemical Toxicology</i> , 2015 , 86, 163-75	4.7	41
61	Tissue dosimetry, metabolism and excretion of pentavalent and trivalent monomethylated arsenic in mice after oral administration. <i>Toxicology and Applied Pharmacology</i> , 2005 , 208, 186-97	4.6	40
60	Application of column switching in high-performance liquid chromatography with on-line thermo-oxidation and detection by HG-AAS and HG-AFS for the analysis of organoarsenical species in seafood samples. <i>Journal of Analytical Atomic Spectrometry</i> , 2001 , 16, 390-397	3.7	40
59	Kinetic study of transformations of arsenic species during heat treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 2267-71	5.7	38
58	Trivalent arsenic species induce changes in expression and levels of proinflammatory cytokines in intestinal epithelial cells. <i>Toxicology Letters</i> , 2014 , 224, 40-6	4.4	36
57	In vitro study of intestinal transport of inorganic and methylated arsenic species by Caco-2/HT29-MTX cocultures. <i>Chemical Research in Toxicology</i> , 2012 , 25, 2654-62	4	36
56	Arsenic and fluoride induce neural progenitor cell apoptosis. <i>Toxicology Letters</i> , 2011 , 203, 237-44	4.4	36
55	In vitro study of intestinal transport of arsenite, monomethylarsonous acid, and dimethylarsinous acid by Caco-2 cell line. <i>Toxicology Letters</i> , 2011 , 204, 127-33	4.4	35
54	Quantification of fluoride in food by microwave acid digestion and fluoride ion-selective electrode. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 10708-13	5.7	34
53	Is it possible to agree on a value for inorganic arsenic in food? The outcome of IMEP-112. <i>Analytical and Bioanalytical Chemistry</i> , 2012 , 404, 2475-88	4.4	33
52	Intestinal transport of methylmercury and inorganic mercury in various models of Caco-2 and HT29-MTX cells. <i>Toxicology</i> , 2013 , 311, 147-53	4.4	32
51	Tissue dosimetry, metabolism and excretion of pentavalent and trivalent dimethylated arsenic in mice after oral administration. <i>Toxicology and Applied Pharmacology</i> , 2008 , 227, 26-35	4.6	31

50	Use of lactic acid bacteria and yeasts to reduce exposure to chemical food contaminants and toxicity. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 1534-1545	11.5	30
49	Metabolism of inorganic arsenic in intestinal epithelial cell lines. <i>Chemical Research in Toxicology</i> , 2012 , 25, 2402-11	4	28
48	Speciation of cationic arsenic species in seafood by coupling liquid chromatography with hydride generation atomic fluorescence detection. <i>Journal of Analytical Atomic Spectrometry</i> , 2000 , 15, 1501-1507	3.7	27
47	Performance of laboratories in speciation analysis in seafood [Case of methylmercury and inorganic arsenic. <i>Food Control</i> , 2011 , 22, 1928-1934	6.2	26
46	Determination of arsenic species in a freshwater crustacean <i>Procambarus clarkii</i> . <i>Applied Organometallic Chemistry</i> , 2002 , 16, 123-132	3.1	26
45	Commonalities in Metabolism of Arsenicals. <i>Environmental Chemistry</i> , 2005 , 2, 161	3.2	25
44	Dietary Strategies To Reduce the Bioaccessibility of Arsenic from Food Matrices. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 923-31	5.7	23
43	Effects of sodium fluoride on immune response in murine macrophages. <i>Toxicology in Vitro</i> , 2016 , 34, 81-87	3.6	23
42	Participation of divalent cation transporter DMT1 in the uptake of inorganic mercury. <i>Toxicology</i> , 2015 , 331, 119-24	4.4	21
41	Transformation of arsenic species during in vitro gastrointestinal digestion of vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 12164-70	5.7	21
40	Evaluation of Iodine Bioavailability in Seaweed Using in Vitro Methods. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 8435-8442	5.7	21
39	Migrants determination and bioaccessibility study of ethyl lauroyl arginate (LAE) from a LAE based antimicrobial food packaging material. <i>Food and Chemical Toxicology</i> , 2013 , 56, 363-70	4.7	19
38	Estimation of arsenic intake from drinking water and food (raw and cooked) in a rural village of northern Chile. Urine as a biomarker of recent exposure. <i>International Journal of Environmental Research and Public Health</i> , 2015 , 12, 5614-33	4.6	19
37	Characterization of the intestinal absorption of inorganic mercury in Caco-2 cells. <i>Toxicology in Vitro</i> , 2015 , 29, 93-102	3.6	18
36	In vitro evaluation of intestinal fluoride absorption using different cell models. <i>Toxicology Letters</i> , 2012 , 210, 311-7	4.4	18
35	Organoarsenical species contents in cooked seafood. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 8813-9	5.7	18
34	Factors affecting the bioaccessibility of fluoride from seafood products. <i>Food and Chemical Toxicology</i> , 2013 , 59, 104-10	4.7	17
33	In vitro study of intestinal transport of fluoride using the Caco-2 cell line. <i>Food and Chemical Toxicology</i> , 2013 , 55, 156-63	4.7	17

32	Reduction of mercury bioaccessibility using dietary strategies. <i>LWT - Food Science and Technology</i> , 2016 , 71, 10-16	5.4	16
31	In vitro characterization of the intestinal absorption of methylmercury using a Caco-2 cell model. <i>Chemical Research in Toxicology</i> , 2014 , 27, 254-64	4	16
30	Environmental arsenic as a disruptor of insulin signaling 2008 , 10, 1-7		16
29	Characterization of the binding capacity of mercurial species in Lactobacillus strains. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 5107-5113	4.3	15
28	In vitro evaluation of inorganic mercury and methylmercury effects on the intestinal epithelium permeability. <i>Food and Chemical Toxicology</i> , 2014 , 74, 349-59	4.7	15
27	Estimated intake levels of methylmercury in children, childbearing age and pregnant women in a Mediterranean region, Murcia, Spain. <i>European Journal of Pediatrics</i> , 2009 , 168, 1075-80	4.1	15
26	Toxic trace elements in dried mushrooms: Effects of cooking and gastrointestinal digestion on food safety. <i>Food Chemistry</i> , 2020 , 306, 125478	8.5	15
25	Transformation of organoarsenical species by the microflora of freshwater crayfish. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 10297-305	5.7	14
24	Influence of Physiological Gastrointestinal Parameters on the Bioaccessibility of Mercury and Selenium from Swordfish. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 690-8	5.7	13
23	Use of <i>Saccharomyces cerevisiae</i> To Reduce the Bioaccessibility of Mercury from Food. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 2876-2882	5.7	12
22	Arsenic exposure of child populations in Northern Argentina. <i>Science of the Total Environment</i> , 2019 , 669, 1-6	10.2	12
21	Dietary compounds as modulators of metals and metalloids toxicity. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 2055-2067	11.5	12
20	Proinflammatory effect of trivalent arsenical species in a co-culture of Caco-2 cells and peripheral blood mononuclear cells. <i>Archives of Toxicology</i> , 2015 , 89, 555-64	5.8	11
19	Inorganic arsenic causes intestinal barrier disruption. <i>Metallomics</i> , 2019 , 11, 1411-1418	4.5	11
18	Determination of total cadmium, lead, arsenic, mercury and inorganic arsenic in mushrooms: outcome of IMEP-116 and IMEP-39. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2015 , 32, 54-67	3.2	11
17	In vitro evaluation of dietary compounds to reduce mercury bioavailability. <i>Food Chemistry</i> , 2018 , 248, 353-359	8.5	11
16	Metal(loid) contamination in seafood products. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 3715-3728	11.5	10
15	In Vitro Reduction of Arsenic Bioavailability Using Dietary Strategies. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 3956-3964	5.7	10

14	Glutathione-enriched baker's yeast: production, bioaccessibility and intestinal transport assays. <i>Journal of Applied Microbiology</i> , 2014 , 116, 304-13	4.7	9
13	Dietary Compounds To Reduce In Vivo Inorganic Arsenic Bioavailability. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 9032-9038	5.7	8
12	In vivo evaluation of the effect of arsenite on the intestinal epithelium and associated microbiota in mice. <i>Archives of Toxicology</i> , 2019 , 93, 2127-2139	5.8	7
11	In Vitro Evaluation of the Protective Role of Lactobacillus Strains Against Inorganic Arsenic Toxicity. <i>Probiotics and Antimicrobial Proteins</i> , 2020 , 12, 1484-1491	5.5	6
10	Polyphosphate in and Its Link to Stress Tolerance and Probiotic Properties. <i>Frontiers in Microbiology</i> , 2018 , 9, 1944	5.7	6
9	Participation of b0,+ and B0,+ systems in the transport of mercury bound to cysteine in intestinal cells. <i>Toxicology Research</i> , 2015 , 4, 895-900	2.6	6
8	Distribution of arsenic species in the freshwater crustacean <i>Procambarus clarkii</i> . <i>Applied Organometallic Chemistry</i> , 2002 , 16, 692-700	3.1	6
7	Evaluation of exposure to fluoride in child population of North Argentina. <i>Environmental Science and Pollution Research</i> , 2017 , 24, 22040-22047	5.1	5
6	Effect of chronic exposure to inorganic arsenic on intestinal cells. <i>Journal of Applied Toxicology</i> , 2019 , 39, 899-907	4.1	5
5	Arsenic speciation in cooked food and its bioaccessible fraction using X-ray absorption spectroscopy. <i>Food Chemistry</i> , 2021 , 336, 127587	8.5	5
4	Effect of lactic acid bacteria on mercury toxicokinetics. <i>Food and Chemical Toxicology</i> , 2019 , 128, 147-153	4.7	4
3	In vitro evaluation of the efficacy of lactobacilli and yeasts in reducing bioavailability of inorganic arsenic. <i>LWT - Food Science and Technology</i> , 2020 , 126, 109272	5.4	2
2	Dietary microplastics: Occurrence, exposure and health implications.. <i>Environmental Research</i> , 2022 , 113150	4.50	2
1	Arsenic in Tissues and Prey Species of the Scalloped Hammerhead (<i>Sphyrna lewini</i>) from the SE Gulf of California. <i>Archives of Environmental Contamination and Toxicology</i> , 2021 , 80, 624-633	3.2	1